

M. Louise Ninter

Never Fail Custard Pie

Lime large pie pan with pastry.

Beat 4 whole eggs and add
 $\frac{1}{2}$ cup sugar to eggs and 1 tsp
 vanilla and pinch of salt. Beat
 well.

Scald $2\frac{1}{2}$ cups milk very very hot
 (until it starts to climb sides of pan)
 Pour over eggs and beat well. Pour

into unbaked pastry shell and sprinkle
 with nutmeg. Have oven temp. at
 475°F and bake 5 minutes, reduce
 heat to 425°F and bake 10 minutes
 and that's it.

Fool proof and very good.
 The secret? - the milk must be
very very hot and oven at 475°
to start.